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### UNITED STATES DEPARTMENT OF AGRICULTURE Food Distribution Administration Southwest Region

LOUISIANA SCHOOL LUNCH FOODS LIST NO. 1

EFFECTIVE: FEBRUARY 15, 1943 UNTIL FURTHER NOTICE

TO: Sponsors of Diversion School Lunch Program

During the period beginning 12:01 a.m. February 15, 1943, and continuing until further notice, the foods listed below are hereby designated as school lunch foods which may be purchased by you from farmers or from retail or wholesale food merchants in your local community, for distribution under the Community School Lunch Program. Indemnity payments for food purchased in accordance with the terms and conditions of your agreement with the Food Distribution Administration will be made to you upon receipt of your properly executed claim.

FRESH FRUITS AS FOLLOW:

ORANGES GRAPEFRUIT

APPLES

DRIED APPLES

FRESH VEGETABLES AS FOLLOW:

WHITE POTATOES SWEET POTATOES

CABBAGE ONIONS CARROTS TURNIPS CREENS

BEETS

DRIED BEANS AND DRIED PEAS

SHELL EGGS

CHEESE

FRESH MEATS AS FOLLOW:

BEEF CHICKEN LIVER KIDNEY HEART BRAIN TONGUE

SALT PORK

PEANUTS AND PEANUT BUTTER

BUTTER

WHOLE WHEAT CEREAL WHOLE WHEAT (CRAHAM) FLOUR WHITE FLOUR (PREFERABLY ENRICHED)

CORN MEAL HOMINY CRITS ROLLED OATS

CANE SYRUP AND SORGHUM SYRUP

Through the Community School Lunch Program the Food Distribution Administration is assisting communities in providing adequate and proper foods for the nation's children. It is your responsibility to furnish additional foods to buy and prepare foods economically, to buy only those foods that are needed for your program, and to buy foods having the highest protein and vitamin content and which, in relation to price, will make the greatest contribution to children's nutritional requirements. With the sponsor's contribution of other foods, equipment, necessary labor, as agreed upon, the Community School Lunch Program can contribute largely to the nation's strength.

L. J. Cappleman Regional Administrator

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#### UNITED STATES DEPARTMENT OF AGRICULTURE Food Distribution Administration Southwest Region

LOUISIAMA SCHOOL LUNCH FOODS LIST NO. 2

EFFECTIVE: APRIL 1 UNTIL APRIL 30, 1943, INCLUSIVE

Sponsors of Diversion School Lunch Program

During the period beginning 12:01 a.m. April 1, 1943, and continuing until April 30, 1943, inclusive, the foods listed below are hereby designated as school lunch foods which may be purchased by you from farmers or from retail or wholesale food merchants in your local community, for distribution under the Community School Lunch Program. Indemnity payments for food purchased in accordance with the terms and conditions of your agreement with the Food Distribution Administration will be made to you upon receipt of your properly executed claim.

FRESH FRUITS AS FOLLOW: Oranges, Grapefruit, Apples, Berries (Strawberries, Blackberries, etc.)

Chicken, Liver, Kidney, Heart, Brain, Tongue

FRESH MEATS AS FOLLOW:

ALL FRESH VEGETABLES

DRIED BEANS AND DRIED PEAS

SHELL EGGS

CHEESE

EVAPORATED MILK

CANNED TOMATOES

SOY BEANS AND SOY BEAN FOOD PRODUCTS CANE SYRUP AND SORGHUM SYRUP

SALT PORK

LARD AND OTHER SHORTENING

PEANUTS AND PEANUT BUTTER

BUTTER

WHOLE WHEAT CEREAL WHITE FLOUR (PREFERABLY ENRICHED) WHOLE WHEAT (GRAHAM) FLOUR CORN MEAL HOMINY GRITS ROLLED OATS

HONEY

Through the Community School Lunch Program the Food Distribution Administration is assisting communities in providing adequate and proper foods for the nation's children. It is your responsibility to furnish additional foods, to buy and prepare foods economically, to buy only those foods that are needed for your program, and to buy foods having the highest protein and vitamin content and which, in relation to price, will make the greatest contribution to children's nutritional requirements. With the sponsor's contribution of other foods, equipment, necessary labor, as agreed upon, the Community School Lunch Program can contribute largely to the nation's strength.

Regional Administrator

RECEIVED

A.M. A., D.D.

Dallas, Texas

#### Proteins

One of the essentials in the diet for growth and upkeep for our school children is a good quality protein food that can be easily utilized in their bodies. Since the school lunch is always considered in relation to the foods eaten by the child for breakfast and supper to meet his daily needs, we can well be assured with meat rationing and milk shortages the protein source should be more definitely studied in all planning.

Variety meats should be used more liberally in the diet. Liver and kidney of the variety meats are higher in Vitamin A, riboflavin, niacin and iron than other meats which makes them especially important for the school lunch. The rationing points on these meats are very low in comparison to other meats. Variety meats can be made so interesting and good if properly prepared. "99 Ways to Share the Meat" that was sent to you can arouse the imagination here. (If you desire additional copies, contact the local Office of Civilian Defense.) If special help is desired on the preparation of any of the variety meats, let us know.

Grain products if used with milk or cheese give a good quality protein since the milk and cheese proteins complete the grain proteins. Therefore, milk should be used generously in making breads and other grain products.

Dry beans, peas and peanuts are high in protein but the quality in some of these is not as easily utilized by the child. Soybeans and peanut proteins are the best of our vegetable proteins. Soybean proteins are used to better advantage by the body than that of other beans. The average dry soybeans contains  $1\frac{1}{2}$  times more protein and 12 times as much fat as other dry beans.

The oil from soybeans and peanuts is needed for explosives for our armed forces. Therefore, it is a patriotic duty to learn to appreciate the rich nutty flavor and food value of soybean flour and other by-products that are being made available through our marketing channels. Soybeans are sold as dry beans, green snaps, milk, curd, and cooking and salad oils.

The powdered peanut products, after the removal of the oil, are more easily digested.

Soybeans and peanuts are not rationed and likely will not be due to the increased emphasis on production for 1943. Practically all other good sources of protein are rationed or limited.

For helps on uses of soybeans we are ordering a supply of "Soybeans for the Table", Leaflet No. 166, United States Department of Agriculture. If you desire this publication, please make your request to the Food Distribution Administration, Regional Office, Dallas, Texas.



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# UNITED STATES DEPARTMENT OF AGRICULTURE FOOD DISTRIBUTION ADMINISTRATION SOUTHWEST REGION

LOUISIANA SCHOOL LUNCH FOODS LIST NO. 3 EFFECTIVE: MAY 1 UNTIL MAY 31, 1943, INCLUSIVE

To: Sponsors of Diversion School Lunch Program

During the period beginning 12:01 a.m. May 1, 1943, and continuing until May 31, 1943, inclusive, the foods listed below are hereby designated as school lunch foods which may be purchased by you from farmers or retail or wholesale food merchants in your local community, for distribution under the Community School Lunch Program. Indemnity payments for food purchased in accordance with the terms and conditions of your agreement with the Food Distribution Administration will be made to you upon receipt of your properly executed claim.

EVAPORATED MILK
CHEESE, including Cottage Cheese

FRESH FRUITS AS FOLLOW:
Oranges, Grapefruit, Apples,
Berries (Strawberries, Blackberries, etc.)
DRIED FRUITS AS FOLLOW:
Apples, Peaches, Prunes

\*FRESH VEGETABLES
IRISH POTATOES
SWEET POTATOES
ONIONS

CANNED TOMATOES

FRESH MEATS AS FOLLOW:
Chicken, Liver, Kidney,
Heart, Brain and Tongue

SHELL EGGS

DRIED BEANS AND PEAS
SOY BEANS AND SOY BEAN FOOD PRODUCTS
PEANUTS AND PEANUT BUTTER

BUTTER
LARD AND OTHER SHORTENING
SALT PORK

WHOLE WHEAT CEREAL
WHOLE WHEAT FLOUR
WHITE FLOUR (ENRICHED)
CORN MEAL
HOMINY GRITS
ROLLED OATS

MOLASSES
CANE SYRUP, including Sorghum
HONEY

\*ALL FRESH VEGETABLES (INCLUDING SPINACH, COLLARDS, KALE, OTHER GREENS, AND CARROTS) EXCEPT THOSE PROCESSED SUCH AS FROZEN, CANNED, DRIED OR PICKLED, BUT DOES NOT INCLUDE MELONS, AVOCADOS, OR RHUBARB.

Through the Community School Lunch Program the Food Distribution Administration is assisting communities in providing adequate and proper foods for the nation's children. It is your responsibility to furnish additional foods, to buy and prepare foods economically, to buy only those foods that are needed for your program, and to buy foods having the highest protein and vitamin content and which, in relation to price, will make the greatest contribution to children's nutritional requirements. With the sponsor's contribution of other foods, equipment, necessary labor, as agreed upon, the Community School Lunch Program can contribute largely to the nation's strength.

Regional Administrator

